INSTALLATION / OPERATION MANUAL

E26 CONVECTION OVEN

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Date Purchased ..... Serial No .....

Dealer .....

Service Agent.....

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We are confident that you will be delighted with your TURBOFAN OVEN, and it will become a most valued appliance in your commercial kitchen.

A new oven can seem very complex and confusing at first glance. To ensure you receive the utmost benefit from your new Turbofan, there are two important things you can do.

Firstly

Please read the instruction book carefully and follow the directions given. The time taken will be well spent.

Secondly

If you are unsure of any aspect of the installation, instructions or performance of your oven, contact your E26 dealer promptly. In many cases a phone call could answer your question.

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Installation Requirements

It is most important that this oven is installed correctly and that operation is correct before use.

Installation shall comply with local electrical, health and safety requirements.

Before Connection to Power Supply

- Remove all packing.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Remove protective plastic coating from the side panels.
- Check that the following parts have been supplied with your oven:

  2 x Oven racks
- Report any deficiencies to the distributor who supplied the oven.
- The oven's feet should be pre-fitted to the oven.
- Check that the available power supply is correct to that shown on the rating plate located on the right -hand side panel.

  240 Volts A.C. 50 Hz, 2.4 kW
  220 Volts A.C. 50 Hz, 2.4 kW

Location

- To ensure correct ventilation for the motor and controls the following minimum installation clearances are to be adhered to:

Rear	25mm / 1"
Left-hand side	25mm / 1"
Right-hand side	25mm / 1"

- Position the oven in its working position.
- Use a spirit level to ensure oven is level from side to side and front to back. (If this is not carried out, uneven cooking could occur). The feet/legs used with bench/floor mounting or provided with stands are adjustable and will require adjusting in levelling the unit.
- The unit should be positioned such that the operating panel and oven shelves are easily reachable for loading and unloading.

Important:

THE VENT LOCATED ON THE OVEN TOP MUST NEVER BE OBSTRUCTED.

Electrical Connection

- Ensure unit is fitted with appropriate cord and plug.
- To access the electrical connection terminal block, grounding lug (marked with green), and strain relief, remove the back panel (4 screws).

WARNING - THIS APPLIANCE MUST BE GROUNDED

Before Use

- Operate the oven for about 1 hour at 200°C (400°F) to remove any fumes or odours which may be present.

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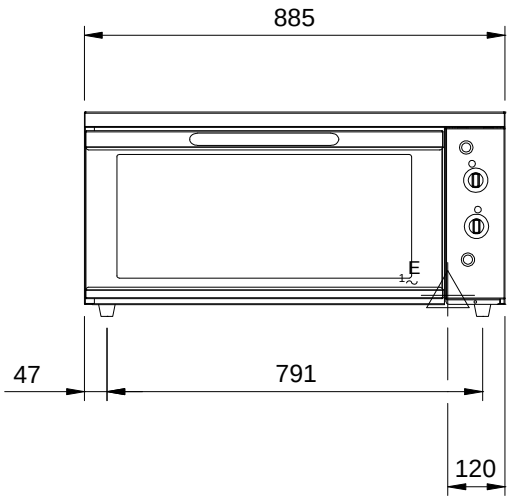
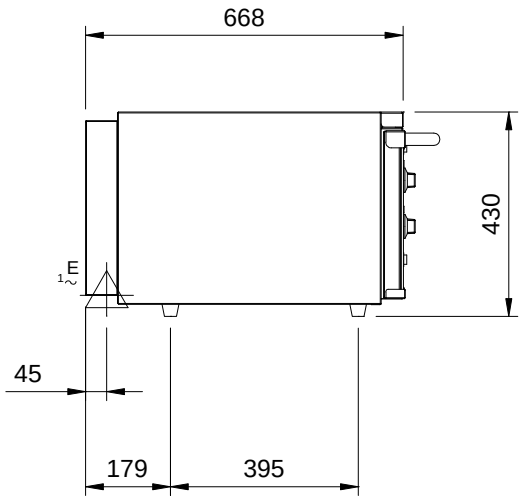
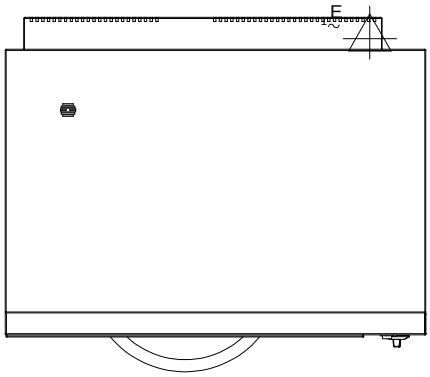
Specifications



Front



Side



Plan

Electrical Connection	240 Volts A.C. 50 Hz, 10A, 2.4 kW 220 Volts A.C. 50 Hz, 11A, 2.4 kW

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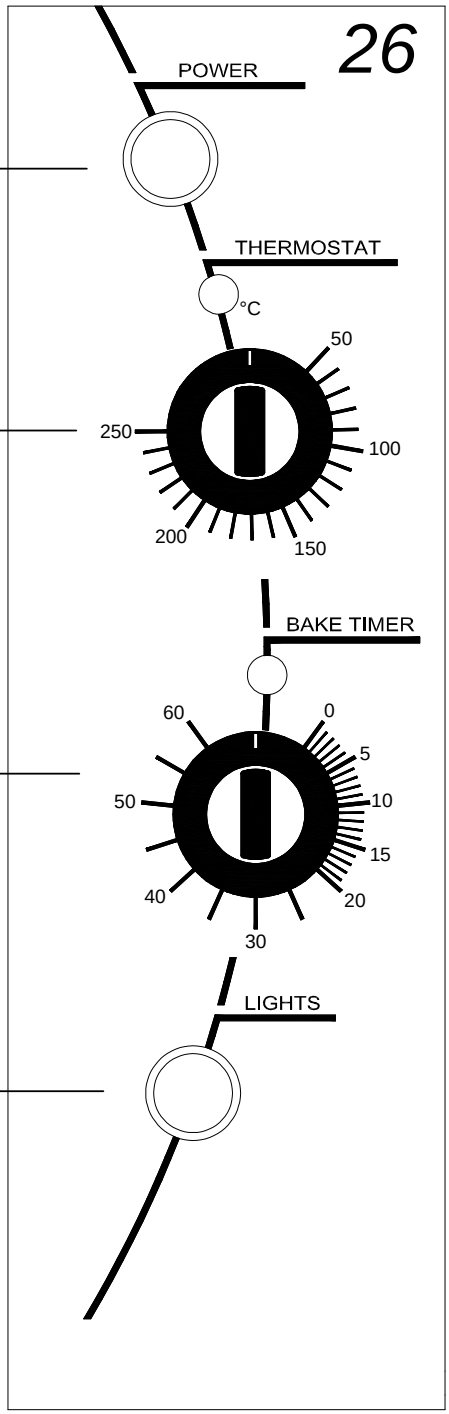
Operation Guide

Description of Controls



Power

Depress to switch power on or off (switch illuminates when power is on).

Thermostat

Temperature range 50 - 250°C (120 - 480°F).
Indicator illuminates when the elements are cycling ON to maintain set temperature.

Bake Timer

1 Hour bake timer.
(Indicator illuminates when “time up” (0) reached, and buzzer sounds).

Light Switch

Push switch to activate light.
(Light illuminates while button depressed).

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Baking

1. Turn power on

Power switch illuminates when it is depressed and latched in the down position.

2. Set thermostat to desired temperature

The heating indicator light will illuminate whenever the elements are cycling on to maintain the set temperature.

3. Load oven

Once the oven is up the temperature, open the door and load the oven with product. Avoid delays in loading the oven with the door open as this will delay the oven's temperature recovery.

Note:
The oven light will illuminate with the door open.
The oven's fan will remain on when the door is opened, as will the heating element (if cycling on).

4. Set bake timer to desired time

To set timer, turn knob clockwise to the required time. At any stage, the time can be adjusted in either direction.

For settings less than 10 minutes, first set to greater setting, then turn down to the required time period.

Note:
This 60 minute timer is completely independent of the oven control.

5. Light

To view the product while baking, depress the light switch on the control panel. The light will stay on only while the switch is depressed.

6. Time up.

When the timer reaches 0 minutes the buzzer sounds and indicator illuminates.

To cancel the buzzer turn the timer to the off position.

7. Unload oven

Open the door and unload the oven .

Note:
The oven light will illuminate when the door is opened

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Cleaning Guidelines

Caution:

ALWAYS TURN OFF THE POWER SUPPLY BEFORE CLEANING.

THIS UNIT IS NOT WATER PROOF.

DO NOT USE WATER JET SPRAY TO CLEAN INTERIOR OR EXTERIOR OF THIS UNIT.

Exterior

Clean with a good quality stainless steel cleaning compound. Harsh abrasive cleaners may damage the surface.

Interior

Ensure that the oven chamber is cool. Do not use wire brushes, steel wool or other abrasive materials. Clean the oven regularly with a good quality oven cleaner. Take care not to damage the fan or the tube at the right side of the oven which controls the thermostat.

Bottom Baffle

To remove, lift up the tray at the front and pull forward out of the oven.

Oven Racks

To remove, slide out to the stop position, raise the front edge up, and lift out.

Side Racks

Loosen the thumbscrew at the rear of each side rack. Undo and remove the thumbscrew at the front of each side rack. Remove side racks. To replace, engage rack on rear thumbscrew, and refit thumbscrews at front. Tighten at front and rear.

Fan Baffle

To remove, undo thumbscrew (anti-clockwise rotation) at top of baffle and remove. Lift baffle out from rear of oven by tilting forward while lifting out of location studs at baffle base. Replace in reverse order.

Oven Seals

To remove, hold at their centre point and pull forward until they unclip. Remove side seals first, then top and bottom. The seals may be washed in the sink, but take care not to cut or damage them.

To replace, have the lip facing the oven opening. Fit the top and bottom seals first, then the side seals.

Oven Door Glass

Clean with conventional glass cleaners

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Trouble-shooting

Fault	Possible Cause	Remedy
The oven does not operate / start.	The mains isolating switch on the wall, circuit breaker or fuses are “off” at the power board. The power switch on the oven is off.	Turn on. Depress switch. Switch will illuminate.
Bake timer does not time down.	Bake timer not set correctly.	For settings less than 10 minutes, first set to greater setting then turn back to desired setting.
Oven light not illuminating.	Blown bulb.	Replace bulb.
Slow recovery	Overloading of oven	Reduce batch size

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Replacement part list

Controls

021473	Switch - power
023211	Thermostat
021472	Knob - thermostat
020849	Neon indicator
011760	Bake timer
020823	Knob - bake timer
011794	Buzzer
021474	Light switch
003004	Microswitch
003002	Oven lamp glass
013520	Oven lamp assembly
013521	Oven lamp - 240V 40W miniature Edison screw

Motor & Elements

023371	Oven fan element—240V (2400W)
023372	Oven fan element—220V (2400W)
013431	Fan motor
022042	Fan

Door

023099	Oven door seal strip side
023192	Oven door seal strip top/bottom
021468	Handle
023064	Door outer glass
023065	Door inner glass
023218	Door hinge

Racks & Baffles

024835	Oven side rack LH
024836	Oven side rack RH
023068	Side rack screw
023273	Wire oven rack
023382	Fan baffle
023068	Fan baffle screw
004869	Bottom baffle

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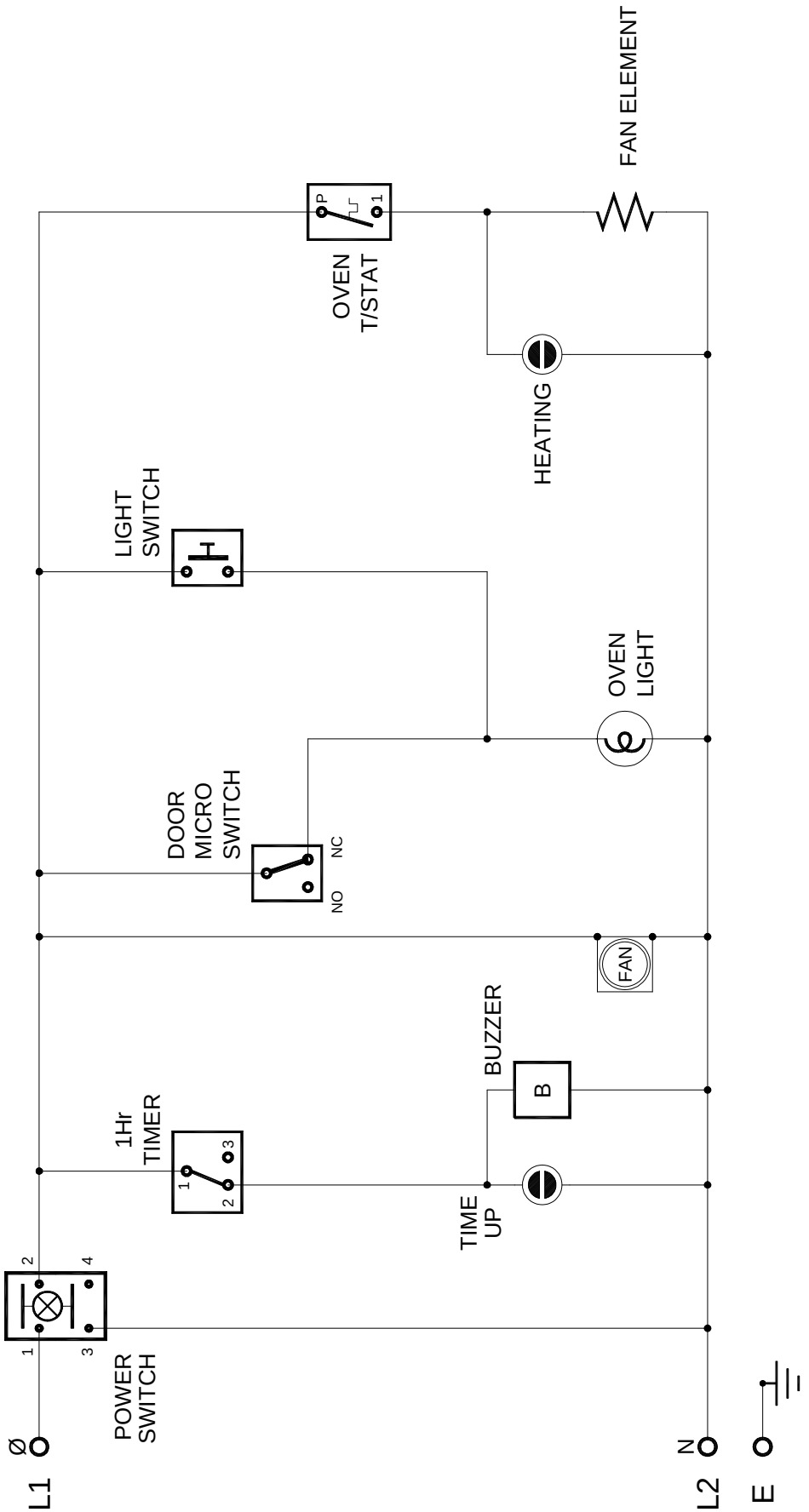

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